1: Cooper E-4 (no date) 1946 SH5 Tehuelche SH5

or perhaps, as D'Orbigny appears to have believed (1835–47, 2:100), from the *Puelche*. Its introduction was accompanied and followed by very great changes in general *Tehuelche* culture (Cooper, 1925, pp. 408–409, details), including the addition of horse meat to the diet.

Hunting.—The early *Tehuelche* used tame young guanacos as decoys in hunting guanacos (Pigafetta, 1906, 1:52; Mori, [1535], 1889, p. 320), and rhea plumage as head and body camouflage to approach within killing distance of rheas. Fletcher (1854, pp. 41–42) reported the use of nets in rhea hunting. Later *Tehuelche* hunters commonly scattered, circled, and closed in to hunt the guanaco and the rhea (pl. 40, *top*); in the drive, pumas were often caught in the circle and killed (pl. 40, *bottom*). The dogs were of great aid in hunting. Our sources mention no snares or deadfalls as used for any animals. (For details on hunting, cf. Schmid, 1860, pp. 363–364, 366, and Outes, 1928 d.)

Food preparation and storage.—Jerked guanaco meat, dried or smoked and pounded, was mixed with rhea or other grease to make pemmican, which was stored for use in winter or in stormy weather (Coan, 1880, p. 84). Fat, marrow, and internal organs of guanaco, such as livers, lungs, kidneys, and hearts, were commonly eaten raw; otherwise food was roasted or baked—later boiled in iron pots. Meat was often eaten only slightly roasted. Heated stones were put in split rhea, young guanaco, armadillo, and skunk carcasses, and the carcasses were then sewn up and placed on the fire to roast (Coan, 1880, p. 111; Moreno, 1879, p. 254). One end of the rhea egg was punctured, a little of the white taken out, and the egg set vertically on a slow fire to cook (Moreno, 1879, p. 359). Salt was mixed with blood, or used for seasoning meat. The blood of freshly killed guanaco was drunk raw (Coan, 1880, p. 119; Bourne, 1853, p. 71). A nonfermented drink was made of barberry juice. Maté, of later introduction, was very popular.

As food receptacles and eating utensils were used: Valves of mollusks as drinking cups, and, in one early instance (Oviedo, 1851–55, 2:41) "skin," as among the *Ona* (p. 113); in later times, wooden plates and platters, bladders as water containers, wooden or horn spoons, and armadillo shells as broth platters. There were no stated mealtimes. The *Tehuelche* avoided gluttonous eating.

CAMPS AND SHELTERS

Permanent villages were lacking. Some use was made of caves as dwellings in parts of prehistoric Patagonia, perhaps by *Tehuelche*. A skin windbreak very like the modern *Ona* one (p. 110) was apparently used by some of the early *Tehuelche* (Oviedo, 1851–55, 2:41, and lam. 1, fig. 1; cf. Ladrillero, 1880, p. 499, and Cooper, 1925, pp.

5: Bourne T-5 (1849) 1874
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ous household, however, seemed to enjoy immense satisfaction; and jabbered and grunted, and played their antics, and exchanged grimaces, as complacently as if they breathed a highly exhilarating atmosphere.

My meditations and observations were shortly interrupted by preparations for a meal. The chief's better half — or rather fifth part, for he had four wives — superintended the culinary operations, which were as rude and simple as the hut where they were carried on. And now my fancy began to conjure up visions of the beef, fowls and eggs, the promise of which had lured my men from the boat, — had proved stronger than the suggestions of prudence, and had made me a prisoner. But these dainties, if they existed anywhere within the chief's jurisdiction, were just at present reserved. The old hag threw down from the top of one of the stakes that supported the tent the quarter of some animal; whether dog, guanaco, or whatever, was past imagining. She slashed right and left, with might and main, an old copper knife, till it was divided into several pieces. Then taking a number of crotched sticks, about two feet long, and sharpened at all their points, she inserted the forked ends into pieces of the meat, and drove the opposite points into the ground near the fire; which, though sufficient to smoke and comfortably *warm* the mess, was too feeble to roast it. At all events, time was too precious, or their unsophisticated appetites were too craving, to wait for such an operation; and the raw morsels were quickly snatched from the smoke, torn into bits by her dirty hands, and thrown upon the ground before us. The Indians seized them with avidity, and tossed a bit to me; but what could I do with